ASUKA 12/30/2003

# STATEMENT OF CORRECTIVE ACTION TAKEN / WILL BE TAKEN TO CORRECT EACH OF DEFICIENCIES NOTED DURING INSPECTION OF M/S ASUKA ON DCEMBER 30, 2003 IN PORT OF GUAM NMI.

#### **DETAILS OF INSPECTION VIOLATIONS**

#### NO. LOCATION

## 1 RECORD KEEPING

THE RECORD KEEPING FOR THE POTABLE WATER AND POOL/SPA SYSTEMS AREAS WERE EXCELLENT.

# **CORRECTIVE ACTION TAKEN**

NIL

#### 2 LIDO

THE ICE MACHINE CUBER DRAIN EXITED INTO THE BOTTOM OF THE ICE MACHINE BIN WITH THE CUBED ICE.

## CORRECTIVE ACTION TAKEN

THE ICE MACHINE CUBER DRAIN HAS BEEN EXTENDED AND PRESENTLY DRAIN IS DISCHARGED ON TO THE DECK SCUPPER.

#### 3 LIDO

THE END SECTIONS OF THE SNEEZE GUARDS WERE NOT COVERED AND THE FOODS STORED BENEATH WERE NOT PROTECTED FROM SNEEZES AND COUGHS.

# **CORRECTIVE ACTION TAKEN:**

 FOOD ON DISPLAY WAS REORGANIZED AND PRESENTLY ONLY COVERRED FOOD IS PLACED AT THE END SECTIONS OF THE CNEEZE GUARD.

#### 4 LIDO

THE DECKHEADS IN THE LIDO AREA HAD BOLTS PROTRUDING FROM THEM, MAKING THE AREAS DIFFICULT TO CLEAN.

#### **CORRECTIVE ACTION TAKEN:**

THE POTRUDING BOLTS WILL BE REMOVED AT THE FIRST OPORTUNITY.

## **5 MARINERS CLUB PANTRY**

THE INTERIOR FOOD CONTACT SURFACES OF THE ICE MACHINE WERE SOILED.

## **CORRECTIVE ACTION TAKEN:**

 IMIDEATELY WASHED AND SANITIZED. BARTENDER IN CHARGE INSTRUCTED AND REMAINDED OF PROPER SANITARY PROCEDURES.

#### **6 MARINERS BAR PANTRY**

THE INTERIOR FOOD CONTACT SURFACES OF THE ICE MACHINE CUBER AND BIN WERE CORRODED IN AREAS.

# **CORRECTIVE ACTION TAKEN:**

CLEANED AND SANITIZED IMIDEATELY. CORRODED PARTS WILL BE REPLACED AT THE FIRST OPORTUNITY.

#### **7MAIN GALLEY**

THE WALK IN REFRIGERATION UNIT'S CONDENSER WAS LEAKING CONDENSATION ONTO THE COVERED CONTAINERS OF FOOD STORED BELOW.

## **CORRECTIVE ACTION TAKEN:**

 FOOD STORED UNDERNEATH WAS IMIDEATELY REMOVED. SOILED COVERS WERE REPLACED BY CLEAN ONES. MORE PRECAUTION WILL BE TAKEN IN THE FUTURE.

## **8 MAIN GALLEY**

THE FOODS STORED IN THE VEGETABLE AND PICKLED FOOD REFRIGERATION UNITS HAD AN INTERNAL TEMPERATURE BETWEEN 45-60° F.

## **CORRECTIVE ACTION TAKEN:**

ELECTRICAL DEPARTEMENT LOWERED THE REFRIGERATOR TEMPERATURE IMIDEATELY.

#### 9 BAKERY/PASTRY

THE PREVIOUSLY CLEANED AND STORED AS CLEAN DOUGH CUTTER AND COOKIE CUTTER MOLDS WERE SOILED.

#### CORRECTIVE ACTION TAKEN

 IMIDEATELY WASHED AND SANITIZED. PERSON IN CHARGE WARNED ABOUT PROPER SANITARY PROCEDURES AND NEGLIGLIENCE.

#### 10 BAKERY/PASTRY

THE SHERBET MAKER IS NO LONGER USED AND SHOULD BE REPLACED.

## **CORRECTIVE ACTION TAKEN:**

PRESENTLY UNDER STUDY.

#### 11 BAKERY

NUMEROUS PREVIOUSLY CLEANED AND STORED AS CLEANED BAKERY PANS WERE SOILED

## **CORRECTIVE ACTION TAKEN:**

CLEANED AND SANITIZED IMIDEATELY. PERSON IN CHARGE WARNED AND REMINDED OF PROPER SANITARY PROCEDURES.

#### 12 BAKERY

THE FOOD CONTACT SPLASH AREA OF THE BREAD MIXER WAS SOILED WITH DRIED FOOD DEBRIS.

#### CORRECTIVE ACTION TAKEN.

SAME AS POINT 11. SAME PERSON INVOLVED.

## 13 BAKERY

THE HOBART MIXER O RING COLLAR COULD NOT BE REMOVED FOR CLEANING DUE TO THE AREA RECENTLY PAINTED. THE PAINT WAS STILL WET DURING THE INSPECTION.

## **CORRECTIVE ACTION TAKEN:**

• WE WILL INSPECT AS SOON THE PAINTED COLAR IS DRY.

# 14 MAIN GALLEY

THE CONDENSER DISREPAIR AND A PIECE OF WOOD AND BEEN INSERTED INTO THE BROKEN DRAIN AREA. THE DRAIN LINE WAS IN LEAKING CONDENSATION ONTO THE FOOD STORED BELOW IN REFRIGERATION UNIT NUMBER 38.

# **CORRECTIVE ACTION TAKEN:**

THE PIECE OF WOOD WAS REMOVED. FOOD BELOW WAS RELOCATED. ELECTRIC DEPARTMENT WILL REPLACE THE BROKEN PART.

#### 15 SOUP STATION

THE VENTILATION SYSTEM ABOVE THE SOUP STATION WAS SOILED WITH GREASE RESIDUE. CONDENSATION WAS NOTED ON THE DECKHEAD BY THE AIR CONDITIONING VENTS ABOVE THE SOUP STATION AND CLEAN DISH AREAS.

#### **CORRECTIVE ACTION TAKEN:**

• THE VENTILATION HOOD ABOVE THE SOUP STATION WAS CLEANED AND SANITIZED IMIDEATELY.

# **16 SOUP STATION**

THE SOUP KETTLE LID AND DRAIN WERE SOILED WITH FOOD DEBRIS.

# **CORRECTIVE ACTION TAKEN.**

CLEANED AND SANITIZED IMIDEATELY.

## 17 MAIN GALLEY-POT WASH AREA

NUMEROUS PREVIOUSLY CLEANED AND STORED AS CLEAN POTS AND PANS WERE SOILED

#### **CORRECTIVE ACTION TAKEN:**

REWASHED AND SANITIZED IMIDEATELY. PERSON IN CHARGE OF THE POT WASH WILL BE BETTER EDUCATED.

## 18 MAIN GALLEY-POT WASH AREA

NUMEROUS TEFLON COATED RICE PANS HAD LOST THEIR COATING.

# **CORRECTIVE ACTION TAKEN:**

• DAMAGED TEFLON COATED PANS DISCHARGED IMIDEATELY.

## 19 FOOD SERVICE GENERAL

THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO MISSING/LOOSE PROFILE STRIPS, SLOTTED FASTENERS, and GAPS AND ATTACHED EQUIPMENT.

# **CORRECTIVE ACTION TAKEN:**

DESPITE OF POOR DESIGN BETTER CARE IN CLEANING WILL BE TAKEN

## 20 FOOD SERVICE GENERAL

THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, EXPOSED WIRES/COILS AND OPEN SEAMS.

# **CORRECTIVE ACTION TAKEN:**

SAME AS ITEM 19.

## 21 FOOD SERVICE GENERAL

THE FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, OPEN SEAMS, EXPOSED WIRES/COILS AND CORROSION.

# **CORRECTIVE ACTION TAKEN:**

 WE SHALL TRY OUR BEST IN ORDER TO COPE WITH THIS CONSTRUCTIONAL PROBLEM. BETTER CARE AND EDUCATION OF HOTEL CREW IN THE FUTURE.

HOTEL MANAGER VELJKO SNEBERGER 01/01/2004